

Camille

Valentine's Day
5-COURSE
dinner menu

AVAILABLE 13 TO 16 FEBRUARY | \$158++ PER PAX (MIN. 2 PAX)
INCLUSIVE OF COMPLIMENTARY HOUSEPOUR

Camille Bread Service

*Served with Kombu Parker Roll and Daily Selection of Two Flavoured Butters
First Loaf Is Complimentary | Additional Loafs Supplementary \$7++ Each*

———— 1ST COURSE ————

Duo of Hyogo Oysters

Fresh Oyster with Shiso Granite | Warm Oyster with Horseradish Royale | Burnt Leek Dashi

———— 2ND COURSE ————

Mosaic

*Sustainable Pineapple Enzyme Fed Chicken Breast from Aquina Farm
Foie Gras | Smoked Eel | Herbs | Black Garlic Emulsion*

———— 3RD COURSE ————

Hokkaido Sweet Corn Soup

Charred White Corn | Yanagi Matsutake | Chive Oil

———— 4TH COURSE ————

(Selection of Main Course)

White Miso Glazed Black Cod

Brandade Croquette | Scallop Emulsion | Shiso Oil

OR

'Vintage' Grass Fed Wagyu Striploin MBS 2-3

Salt Baked Celeriac with Balsamic Teriyaki | Confit Banana Shallot | Yuzu Kosho

———— 5TH COURSE ————

Deconstructed 'Black Forest'

*Valrhona 70% Guanaja Chocolate Mousse | Frozen Chocolate Clouds
Edible Chocolate Soil | Cherry Granola | Glazed Cherries | Red Cherry Sorbet
Red Cherry Coulis | Mushroom Meringue*

Subject to availability.

*Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge and prevailing government taxes.*